Let’s Eat!

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“First we eat, then we do everything else.”

- M.F.K. Fisher
It’s on us

The following are included in your event:

Service staff
White cotton linen
Dining & cocktail tables
Banquet chairs
Table flatware, glassware & barware
Candles
Table numbers
Welcome to Canada’s Castle in the Rockies!

Drawing inspiration from its history and land, the cuisine at Fairmont Banff Springs features an extensive range of flavors, with influences from the early settlers and indigenous roots, all the way through to today’s global traveler.

Through unique service pieces, artistic displays, and best of all, restaurant quality food and how it is sourced, presented and served, build the foundation for making our events one of a kind. With our culinary team woven into the fabric of the community, seasonality becomes our main ingredient through partnerships with local farms and the best producers around the world. In addition, sustainability is also a driving force in our menu development which can include plant-based options, never ever meats, organic products, as well as ocean-friendly seafood, in collaboration with Canada’s Ocean Wise program.

Events at Fairmont Banff Springs focus on the details, from chef’s engagement in the planning phases, to the selection of ingredients and curation of menus, all the way to the post event follow up with the clients. The event’s cuisine will leave a notable imprint within the guest experience, which is a major contributing factor to the Castles continued place in history.

We are excited to cater to your event, which will be just as unique as the surroundings.

- Executive Chef Atticus Garant
THE FINE PRINT

PRICING
All prices are subject to change & will be confirmed no more than 60 days prior to the event.

SURCHARGES
All food & beverage prices are subject to a mandatory 20% surcharge of which 67% of the surcharge is a gratuity that is distributed to the hotel's servers and, as appropriate other staff. The remaining 33% of the surcharge is retained (and not distributed as a tip or gratuity to the Hotel employees) by the hotel. All prices are in Canadian dollars.

AUDIO VISUAL
Fairmont Banff Springs is proud to partner with Encore Global throughout our entire hotel. Please visit https://www.encoreglobal.com or contact 403-762-1740.

ENTERTAINMENT
All live or recorded entertainment is subject to a RESOUND Charge and a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Please speak with your Conference Services Manager for applicable fees.

MUSIC
Bands and DJs are not permitted to play above 75 decibels. All music must finish by 11:00pm.

BAR SERVICE
A minimum sale of $400 per bar, per hour are required or a labour charge of $120 per bar will be applied.

BOXES / PACKAGES / STORAGE
Please coordinate all shipping to the hotel to arrive no more than 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event. All shipped materials should be labeled with the hotel’s shipping form supplied by your Conference Services or Catering Manager.

OUTSIDE VENDOR – SERVICES/RENTALS/DELIVERIES
The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

ENVIRONMENTAL STEWARDSHIP
Please consult with your conference services/catering manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

LABOUR
Requests for additional staff will incur a labour charge of $40 per hour, per person with a 3 hour minimum charge.

GUARANTEE
In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 5 days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group’s size.

MENU SELECTIONS
In order for us to ensure the availability of all chosen items, your menu selections are required two weeks prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 7 days prior to the event. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies. For any plated meals, please select only ONE menu for all guests (ie. same starter, same entree, same dessert).

OUTSIDE FOOD AND BEVERAGE
No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

NOTE: Wedding cakes are the only exception.

MISCELLANEOUS
Fairmont Banff Springs is not responsible for damages to, or loss of, any articles left in the hotel prior to, during, and following any function by the client and / or delegates. Fairmont Banff Springs reserves the right to inspect and control all private function rooms. Liability for damages will be assessed accordingly. Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.
PLATED BREAKFAST

All our plated breakfasts include scratch-made baked goods, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 25, a $7 per person surcharge will apply.

All plated breakfast include a choice of one of the following preset items:

Vanilla yogurt, berry compote & granola parfait
Or
Seasonal fruit salad

CLASSIC EGGS BENEDICT
48 per person
Peameal bacon, free run poached eggs, english muffins, roasted fingerling potatoes, hollandaise

TRANS CANADA BREAKFAST
45 per person
Aged cheddar & chives scrambled eggs, smoked bacon, chicken tarragon sausages, onion & pepper hash brown, blistered tomatoes

VEGAN ENGLISH BREAKFAST
46 per person
Tumeric, spinach & tofu scramble, onion & pepper hash brown, blistered tomato, vegan sausages, baked beans

BREAKFAST BUDDHA BOWL
42 per person
Farro & quinoa, sweet potatoes, wilted kale, edamame, crispy chickpea, avocado, poached free run eggs, lemon ginger emulsion

CHEESES & CHARCUTERIES
40 per person
Canadian cheeses, cured and smoked meats, fig jam, grainy mustard, grapes, grilled baguette

SMOKE SALMON TASTING
46 per person
Smoked salmon, gravlax, house cured hot smoked steelhead, onion & caper marmalade, chive cream cheese, hardboiled egg, everything bagel, lemon, arugula

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**BREAKFAST BUFFET**

All our breakfast buffets include scratch made baked goods, breads, butter and preserves and a selection of chilled juices, coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 25, a $7 per person surcharge will apply.

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### TRANS CANADA BUFFET

48 per person

- Steel-cut oatmeal, brown sugar, dried fruits, maple syrup
- Selection of dry cereal, milk, oat milk, soy milk, almond milk
- Fruit salad: melons, pineapple, grapes, blueberry
- Rivera yogurts, assorted flavors & vegan, gluten-free maple granola
- Sliced cheddar & swiss
- Free run scrambled eggs, chives
- Smoked bacon
- Chicken tarragon sausage, ketchup
- Home style potatoes, caramelized onion, sautéed peppers
- Belgian waffle, strawberry compote, maple syrup, vanilla crème anglaise

### SPRAY RIVER BUFFET

44 per person

- Sliced melons
- Seasonal berries
- Chia seed pudding, coconut yogurt, acai, blackberry, gluten-free oat granola, mint
- Icelandic smoked salmon
- Hot smoked steelhead trout, hardboiled egg, pickled onions, fried capers
- Bagels & chives cream cheese

### WORKING BREAKFAST

42 per person

- Fruit salad
- Yogurt, compote, granola
- Croissant
- Gluten-free muffin
- Toast
- Dry cereal
- Milk & milk alternatives
- Choose 3 of the following
  - Scramble eggs
  - Egg white frittata
  - Maple smoked bacon
  - Chicken tarragon sausage
  - Buttermilk pancake
  - Brioche french toast
  - Roasted breakfast potatoes
  - Steel-cut oatmeal

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THE FAIRMONT SPA
50 per person
- Green tea quinoa porridge, goji berries, chia seeds
- Antioxidant smoothie, avocado, wheat grass & blueberry
- Sliced melon & berries
- Labneh, agave marinated strawberries, hemp seed, pistachio
- Chia seed pudding, coconut, acai, blackberry, gluten-free oat granola, mint
- Egg white frittata, aged cheddar, charred broccolini, blistered tomatoes
- Chicken tarragon sausage, ketchup
- Farro buddah bowl, edamame, roasted yam, wilted greens, crispy chickpea, turmeric ginger emulsion
- Breakfast fricassée, charred zucchini, cremini mushrooms, blistered tomatoes, pepper, onions
- Banana oat pancakes, banana coconut dulce, candied walnuts

BOW VALLEY BRUNCH
80 per person
- Compressed melon salad, basil, goat cheese
- Heirloom tomato salad, mini cucumber, garden herbs, white balsamic
- Cheeses & charcuteries, mustards, chutneys, pickles, crostini
- Chilled prawns, lemon, cocktail sauce
- Classic eggs benedict, pea meal bacon, hollandaise
- Thick-cut pork belly, honey mustard glaze
- Chicken & waffles, chili maple syrup
- Braised beef short rib, charred scallion, ginger glaze, sesame
- Cedar-planked steelhead trout, juniper honey glaze
- Roasted fingerling potatoes, caramelized onion, sautéed red peppers
- Roasted rainbow carrots & green beans, pumpkin seed gremolata
- Croissant bread pudding, toffee sauce
- Citrus choux
- Hazelnut praline financier
- White chocolate raspberry mousse

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## Fine Print

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## Breakfast Enhancements

Enhancements must be ordered with a breakfast buffet and are not to be substituted for breakfast.

### Domestic Cheeses
18 per person
Chutney, baguette, crackers, grapes

### Local Cold Cut & Cured Meat
19 per person
Selection of cured, smoked, spreads, salami & saucisson, mustards, pickles, baguette

### Sliced Seasonal Fruits & Berries
14 per person
Ripe melons, pineapple, grapes, berries

### Salmon Tasting
20 per person
Icelandic smoked, gravlax, hot smoked steelhead, eggs, capers, cream cheese, rye crackers

### BYO Breakfast Sandwich
14 per person
*Select up to a maximum of two options from below*
- Organic egg with:
  - Bread selection: English muffin, butter croissant, flour tortilla
  - Meat selection: peameal bacon, smoked bacon, and country sausage patty
  - Cheese selection: cheddar, swiss, and brie

### Breakfast Meat
10 per person
Select one: Smoked bacon, country breakfast sausage, chicken tarragon sausage, ham, peameal bacon, vegan sausage

### Strawberry & Banana Smoothie
10 per person

### Hard-Boiled Egg
4 each

### 1/2 Avocado
6 each

### Steel-Cut Oatmeal
9 per person
Raw cane sugar, sundried raisins, and local honey

### Eggs Benedict
12 per person
Poached eggs, peameal bacon, english muffin, hollandaise

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BREAKFAST ACTION STATIONS
Action stations are Chef attended. The price includes one Chef up to 2 hours.
Additional hours are 100 per hour, per Chef attendant.
Action stations must be ordered in conjunction with a breakfast buffet and are not to be substituted for breakfast.

CREATE YOUR SMOOTHIE
16 per person
Greek yogurt, coconut yogurt, acai, strawberry, blueberry, banana, avocado, spinach, wheat grass, hemp seed, chia seed, gluten-free maple granola, local honey, vegan protein powder, turmeric, chili powder, ginger

ALBERTA FARM EGG BAR
20 per person
Eggs & omelets “made your way”
Free-range eggs, egg whites, egg alternative, bell peppers, onions, spinach, tomato, mushrooms, scallions, applewood smoked bacon, ham, sausages, swiss, aged cheddar

BUTCHER BLOCK HAND CARVED
Priced per person
Meat enhancements:
Minimum 30 guest
Honey glazed pork belly | 18
Apple chutney
Grilled flank steak | 24
Chimichurri, hollandaise
Pit ham carving station | 20
Maple glazed bone-in ham, mustards

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COFFEE BREAKS

FROM THE BAKERY
60 per dozen
Items must be ordered by the full dozen.
• Chocolate chips, oatmeal raisin, shortbread cookies
• Banana bread, chocolate walnut cake
• Stuffed mini donuts chocolate praline, red fruit, dulce
• Caramel brownies
• Pecan blondies
• Biscotti
Following items include butter & preserves:
• Gluten-free muffins
• Fruit danish
• Butter & chocolate croissants
• Iced cinnamon buns
• Cheese scones, raisin scones

BEAVER TAILS
70 per dozen
Plain, cinnamon sugar
Chocolate hazelnut sauce, banana, caramel sauce, whipped cream

WHOLE FRUIT 10 PIECES
38 per bowl
Bananas, pears, apples, oranges, seasonal selection

SLICED SEASONAL FRUITS & BERRIES
(SERVES 10)
140 per platter
Ripe melons, pineapple, grapes, berries

RIVIERA YOGURT & GRANOLA
8 each
Assorted flavors & vegan, honey almond granola

ASSORTED FLAVOURS GRANOLA BARS
6 each

ICE CREAM NOVELTIES & FRUIT BARS
8 each

CANDY BARS
7 each
Mars, M&Ms, Aero, Hershey, Toblerone, Kit Kat

HARDBITE CHIPS
8 per bag (50 Grams)

ROLD GOLD MINI PRETZEL TWIST
6 per bag (47 Grams)

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THEMED COFFEE BREAKS

All themed coffee breaks are accompanied by coffee, decaffeinated coffee & LOT 35 teas.

**MEZZE TIME**
26 per person

- Hummus, green goddess, muhammara, marinated olives, herb feta, vegetable crudités, pita chips, garlic crostini, grilled flatbread
- Assorted soft drinks

**FOR THE LOVE OF CHOCOLATE**
24 per person

- Brownies, salted caramel chocolate bites
- Milk chocolate sablés, chocolate macarons
- Rocky mountain hot chocolate, whipped cream, marshmallow, chocolate shavings

**STAMPEDE**
27 per person

- House ketchup chips, butter cheddar popcorn
- Onion rings
- Wagyu beef corndog
- House ketchup, honey mustard
- Mini donuts
- Assorted soft drinks

**GLUTEN-FREE & DAIRY FREE**
21 per person

- Chocolate dipped strawberries
- Pate de fruit
- Blueberry coconut panna cotta
- Zucchini chocolate panna cotta
- Assorted juices

**CHIP & DIP BAR**
20 per person

- Kettle chips - caramelized onion dip
- Corn tortilla chips - queso dip, tomato salsa, guacamole
- Sea salt pita chips - roasted garlic hummus, tzatziki
- Assorted soft drinks

**THE CAKE SHOP**
21 per person

- Cake pops: assorted flavors
- Cupcakes: devil’s food - double chocolate ganache
- Red velvet - cream cheese icing
- Lemon vanilla cup cakes

**FLATBREADS**
27 per person

- San marzano tomato sauce, buffalo mozzarella, basil, kalamata olive
- Mozzarella, wild mushrooms, truffle, prosciutto
- Spicy chicken, mozzarella, roasted peppers, chimichurri
- Herb infused olive oil, chili flakes
- Assorted soft drinks

**HARVEST TABLE**
32 per person

- Sliced baguette, whipped salted butter, jam, local honey
- Baked brie, fig, candied walnuts
- Bowls of cut seasonal fruit and berries
- Yogurt, raw seeds, granola
- Shortbread cookies and brownies
- Assorted juices

**GOOD MORNING**
28 per person

- Granola bars
- Traditional tea breads - banana bread, chocolate walnut cake
- Lemon and chocolate madeleines
- Seasonal fruit
- Blueberry, spinach, avocado smoothie
- Assorted juices

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COFFEE BREAK BEVERAGES

COFFEE & TEA | 7.50
Brewed coffee, decaffeinated coffee & a selection of lot 35 teas

BREWED ICED TEA | 32 PER LITER
(serves 4-6 guests)

LEMONADE WITH CANE SUGAR | 32 PER LITER
(serves 4-6 guests)

ROCKY MOUNTAIN HOT CHOCOLATE | 45 PER LITER
(serves 4-6 guests)
Whipped cream, marshmallow & chocolate shavings

INFUSED WATER TOWER | 50 PER 20 LITRE
(Serves up to 75 guests)
Lemon & cucumber
Strawberry & mint

SOFT DRINKS | 7 each
FLOW WATER | 7 each

SPARKLING MINERAL WATER | 7 each

ASSORTED JUICES | 7 each

SPORTS DRINK | 9 each

RED BULL & SUGAR-FREE RED BULL | 9 each

GRIZZLY PAW SODA | 9 each
COLD BREW COFFEE | 9 each

TABLEAU PREMIUM SPARKLING & STILL FILTERED WATER
3 per person (up to a maximum of 300 guests)

Whether in dining areas, meetings & conferences, social events such as weddings or galas, elevate the guest experience by providing Tableau premium sparklings and still filtered water on-site (presented in glass bottles per table – each bottle holds approximately 1 litre of water and serves between 4-6 persons). Superior taste, elegant aesthetics, eco-forward, and unparalleled service have established Tableau Filtered Water as the preferred solution in the premium water category.

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MEALS TO-GO

We cannot accommodate half-sandwich options. Snack selections will be the same for all to-go meals, regardless of sandwich selections. Additional snacks $8 per bag.

BREAKFAST
36 per box
All to-go breakfast include: house-made muffin, hard-boiled egg, whole fruit, bottled juice, brewed regular & decaf coffee & lot 35 teas.

Sandwiches
HAM & CHEESE
Honey mustard, croissant

TOMATO, FETA & AVOCADO
Alfalfa, gluten-free keto buns

BLT
Aioli, brioche bun

Bowls
YOGURT PARFAIT
Berry compote, granola

CHIA SEED PUDDING
Coconut, blackberry, mint

LUNCH
42 per box
All to-go lunch include: water, mustard & mayonnaise (on the side). Select 1 sandwich or entrée salad & 3 snacks.
You can choose up to a maximum of 4 sandwich options for your group.

Sandwiches
Garden wrap: tomato, cucumber, avocado, pea shoots, green goddess

Chicken salad: croissant celery, onions, grapes, herb dressing

Roasted turkey wrap: bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

Roast alberta beef: mustard, caramelized onion aioli, aged cheddar, sesame bun

Egg salad: watercress, sourdough

Smoked ham swiss: butter leaf, honey mustard, brioche bun

Muffaletta salami: provolone, olives & pimento tapenade, arugula, focaccia

Entrée salad
GREEK SALAD
Kalamata olives, tomatoes, bell pepper, cucumber, Red onions, olives, feta, romaine, olive oil and herb dressing

COBB SALAD
Crisp lettuce, scallions, tomatoes, bacon lardon, Boiled eggs, cucumbers, blue cheese, ranch

Choice of one protein to be added to your salad:
• Grilled chicken breast
• Crispy tofu, chili salt

SNACKS
Potato chips
Granola bar
Chocolate chip cookie
Vegan chocolate cake
Gluten-free brownie
Whole apple

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TWO COURSE PLATED LUNCH

All of our plated lunch selections include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas. 
Set menu lunch (to make a 3-course meal - additional course $15).

Soups
Local foraged mushrooms
  Puffed grains

Caramelized carrot
  Carrot top pistou

Roasted tomato
  Basil oil, sourdough croutons

Cream of cauliflower & parsnip
  Toasted hazelnuts

Salads
Mixed greens
  Cherry tomatoes, cucumbers, pickled onions, radishes, white balsamic

Chopped romaine
  Parmesan cheese, croutons, bacon, garlic & lemon dressing

Wedged butter leaf
  Roasted beef, candied walnut, goat cheese, sherry vinaigrette

Entrées
LOCAL HONEY GLAZED CHICKEN BREAST | 54
  Farro risotto, oyster mushrooms, charred baby carrots

GRILLED BEEF FLAT IRON STEAK | 69
  Crispy fingerling potatoes, asparagus, jus

SEARED ICELAND COD | 55
  Squash ratatouille, herb pistou

HOT SMOKED STEELHEAD TROUT | 57
  Roasted onion puree, fennel, tomato, dill & chive oil

CHEESE TORTELLINI | 52
  Sundried tomatoes, broccoli, kale, parmesan roasted garlic cream

WARM DU PUY LENTIL SALAD | 52
  Polenta fries, charred zucchini caponata, oyster mushrooms, sherry gastrique

Entrée salads
COBB SALAD | 28
  Crispy lettuce, red onions, tomatoes, bacon lardon, boiled eggs, crumbled blue cheese, ranch dressing

CAESAR SALAD | 28
  Crispy romaine, bacon, parmesan, croutons, lemon garlic dressing

ENTRÉE SALAD ENHANCEMENT OPTIONS
(ADD TO SALAD BASE PRICE ABOVE):
  • Grilled chicken breast | 22
    Pico de gallo
  • Flat iron steak | 26
    Chimichurri
  • Marinated shrimps | 28
    Charred lemon

Desserts
Tiramisu
  Lady finger cookies, mascarpone mousse, chocolate chards

Vegan gluten-free chocolate cake
  Berry compote, chocolate sauce

Black forest coupe
  Sour cherries, chocolate curls

Mango passion mousse
  Toasted coconut shavings, mango salsa

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LUNCH BUFFETS

All of our lunch buffets include artisan rolls and butter and coffee, decaffeinated coffee & LOT 35 signature teas. For groups of less than 25, a $7 per person surcharge will apply.

WORKING LUNCH

54 per person
Heritage greens & vinaigrette
Potato salad
Tomato cucumber salad
Chocolate chip cookie
Madelines
Fruit crèmeux

Choose 2 main entrées:
- Roasted chicken breast | Chimichurri
- Seared cod tomato & olive concasse
- Cheese tortellini herb garlic cream
- Alberta beef stew | Mushroom & pearl onion
- Butter chicken
- Chickpea curry

Choose 2 side dishes:
- Herb roasted fingerling potatoes
- Basmati rice
- Roasted root vegetables
- Steamed green vegetables
- Warm grain salad | Crispy brussel sprout
- Penne pasta | Cherry tomatoes, spinach

STOCK SANDWICH BAR

52 per person
Oven cured tomato soup grilled cheese crouton
Coleslaw: shaved cabbages & apple
Potato salad: cornichons, shallots, parsley, mustard, cider mustard
Baby greens salad: white balsamic dressing, lemon vinaigrette
Kettle chips sea salt
Chocolate cookies
Lemon meringue tarts
Market fruit salad

SANDWICHES

CHOOSE THREE

Garden wrap
Tomato, cucumber, avocado, pea shoots, green goddess

Chicken salad croissant
Celery, onions, grapes, herb dressing

Roasted turkey wrap
Bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

Roast alberta beef
Mustard, caramelized onion aioli, aged cheddar, sesame bun

Egg salad
Watercress, sourdough

Smoked ham
Swiss, butter leaf, honey mustard, brioche bun

Muffaletta
Salami, provolone, olives & pimento tapenade, arugula, focaccia

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CASTELLO ITALIAN LUNCH
56 per person

- Minestrone soup
- Grilled radicchio salad
  Pecorino, green apple, almond, preserved lemon
- Tomato & bocconcini salad
  Basil, balsamic vinaigrette
- Kale & romaine caesar
  Garlic herb croutons, creamy lemon garlic, parmesan
- Chicken piccata
  Caper brown butter sauce
- Cheese tortellini
  Pancetta, green peas, basil, alfredo sauce
- Gluten-free gnocchi
  Blistered tomatoes, baby spinach, oyster mushrooms, pesto
- Charred broccolini
  Red chimichurri, grilled lemon
- Tiramisu
- Lemon panna cotta
- Ricotta cannoli

THE FAIRMONT SPA
55 per person

- Hearty vegetable & grain soup
- Kale & shredded brussels sprout salad
  Seeds, blueberries, alberta honey
- Puy lentil salad
  Cucumber, pomegranate, vegan feta, cilantro, lemongrass
- Compressed melon salad
  Radishes, basil, lime vinaigrette
- Grilled albacore tuna
  Cherry tomato & fava bean succotash
- Seared chicken breast
  Charred scallion pistou
- Wild rice pilaf
  Cremini mushrooms
- Wilted winter greens
  Poached golden beets, pumpkin seed, lemon
- Vegan chocolate cake
  Seasonal berry tart, lemon curd
- Sliced melons & berries

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### LUNCH BUFFETS

All of our lunch buffets include artisan rolls and butter and coffee, decaffeinated coffee & LOT 35 signature teas. For groups of less than 25, a $7 per person surcharge will apply.

#### ALBERTA SMOKEHOUSE

56 per person

- **Corn chowder**
  - Coconut cream, potato
- **Macaroni salad**
  - Green onions, creamy dressing
- **Potato salad**
  - Cornichons, shallots, parsley, mustard, cider
- **Coleslaw**
  - Shaved cabbages & apple
- **Craft cider roasted chicken**
  - Charred lemon, garden herbs
- **Smoked beef brisket**
  - Rye BBQ sauce
- **Creamy macaroni & cheese**
  - Sourdough crumbs, cheddar
- **Southern style creamed corn**
  - Bacon lardons
- **Baked beans**
  - Cremini mushroom
- **Seasonal fruit crumble**
  - Saskatoon and blueberry tarts
- **Chocolate chip cookies**

#### DIY TACO BAR

58 per person

- **Cantina style tortilla soup**
  - Lime, crispy tortilla strips
- **Mexican chopped salad**
  - Charred sweet corn, peppers, black beans, red onion
- **Tomato & avocado salad**
  - Red onions, lime vinaigrette
- **Grilled pineapple salad**
  - Cucumber, red onion, pepper, cilantro, chipotle
- **Rice & beans**
  - Smoked tomato, cumin
- **Warm mini flour tortillas**
  - Guacamole, sour cream, charred tomato salsa, Pickled jalapeño, onions, lime, jack cheese
- **Taco filling**
  - Choose 2
  - Pulled pork carnitas
  - Chicken tinga
  - Crispy cod
  - Charred cauliflower al pastor
  - Tres leche
  - Mexican cookies
  - Coffee sugar dusted churros, abuelita chocolate sauce

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LUNCH BUFFETS

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WALDHAUS ALPINE LUNCH
59 per person

Beer, bacon and cheese soup
Pretzel croutons

Cucumber salad
Dill & parsley, sour cream dressing

Potato salad
Cornichons, parsley, shallots, mustard, cider vinaigrette

Beet salad
Shaved onions, chopped herbs, red wine vinegar

Pretzel buns
Salted butter, beer mustard

Chicken schnitzel
Lemon, capers

Bratwurst
Sauerkraut, mustard jus

Baked alpine spaetzle
Caramelized onions, gruyère cheese sauce

Maple roasted root vegetables

Black forest trifle

Berliner donuts

Apple strudel
### COLD HORS D’OEUVRE

- **Deviled free-range eggs** | 70
  Chive, crispy speck, radish
- **Smoked duck tartare** | 90
  Blueberry mostarda
- **Chicken liver mousse** | 76
  Saskatoon berry, brioche
- **Beef carpaccio** | 86
  Nasturtium aioli, parmesan snow, focaccia
- **Beef tartare** | 90
  Cured egg yolk, caper, shallot, brioche
- **Poached lobster** | 92
  Sweet pea crème fraiche, radish
- **Walter’s caesar** | 88
  Smoked oyster, celery leaves
- **Salmon gravlax** | 86
  Gin crème fraiche, roe, blini
- **Sundried figs** | 88
  Whipped goat cheese, jambon
- **Pork rillettes** | 84
  Apple chutney, dark rye
- **Burrata crostini** | 72
  Heirloom tomatoes, basil
- **Gougere** | 76
  Triple cream brie, chives, truffle granola

### HOT HORS D’OEUVRE

- **Chicken spring roll** | 70
  Sweet chili soy sauce
- **Tandoori chicken kabob** | 74
  Mint chutney
- **Teriyaki glazed beef skewer** | 92
  Scallion ponzu
- **Alberta beef slider** | 84
  Cheddar, bbq sauce, pickles
- **Crab cake** | 92
  Tomato jalapeno jam
- **Seared scallop** | 94
  Double smoked bacon, fennel fondue | 94
- **Crispy malibu coconut shrimp** | 90
  Sweet sour sauce
- **Pork belly bao bun** | 80
  Pickled vegetables, cilantro
- **Bacon wrapped medjool date** | 84
  Sobrasada, preserved lemon aioli
- **Lamb merguez kofta** | 90
  Mint yogurt
- **Mini quiche** | 72
  Caramelized onion, pine nut, fennel
- **Alberta mushroom tart** | 74
  Kootenay alpine cheese mornay, chives

### Vegan

- **Spring roll** | 74
  Pickled vegetable, mango, cashew sauce
- **Beet tartare** | 72
  Crispy capers, pickled mustard seeds, greens
- **Compressed melon** | 70
  Chamoy, basil

### Vegan

- **Vegetable spring roll** | 72
  Plum sauce
- **Vegetable samosa** | 70
  Tamarind chutney
- **Vegetable dumpling** | 76
  Soy sweet chili sauce

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RECEPTION PACKAGES

ROCKY MOUNTAIN RECEPTION
110 per person
Minimum 50 guests required

Passed canapés
- Smoked bison tartare
  Blueberry mostarda, hickory stick
- Honey glazed gougeres
  Brie mousse, ginger bread granola
- Alberta mushroom tart
  Kootenay alpine cheese mornay, chives

Harvest table
- Roasted butternut
  Whipped goat cheese, pumpkin seed brittle, sherry gastrique
- Alberta farro salad
  Charred corn, red currants, salami, lemon vinaigrette
- Kale & Raddichio Salad
  Saskatoon berry vinaigrette, ricotta salanta, toasted almonds
- Salami, cured meats and spreads
  Mustards, marinated olives
- Small producer cheeses
  Stone fruit chutney, orchard fruit butter, local honey
- Fresh, pickled & grilled vegetables
  Green goddess, muhammara, hummus
- Bakery breads, cracker & lavash

Main dishes
- Fried chicken
  Mountain berry hot sauce, ranch dip
- Cedar planked steelhead
  Juniper & honey glazed
- Roasted alberta organic heirloom carrots & beets
  Local honey
- Slow roasted alberta beef prime rib
  Jus, horseradish, mustard, buns
  (include 1 chef attendant)

Desserts
- Alberta honey cake
- Apple cinnamon bread pudding
- Springs chocolate praline verrines

LATE NIGHT RECEPTION
32 per person. Select 3 items
Service available 9:00pm-12:00am (only)

- Tater tots
  Cheese sauce, sour cream, bacon bits, scallions, house ketchup

- Dry snack
  Ketchup chips, sea salt chips, caramel corn, cheese popcorn, mini pretzel

- Nachos
  Queso, beef brisket barbacoa, pico de gallo, crema, guacamole

- Donair stand: Lamb & beef donair, falafel,
  Sweet sauce, garlic sauce, fresh & pickled vegetables, pita

- Pub grub
  Wagyu beef corn dog, onion rings, waffle fries, ketchup, aioli

- Poutine
  Fries, cheese curd, gravy, ketchup, aioli

- Mini donuts
  Chocolate hazelnut, jam, dulce

- Churros
  Chocolate sauce

22
### RECEPTION ENHANCEMENT

Priced per person. Must be ordered for a minimum of 75% of the attendance.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

#### MEZE STATION
19 per person
- Grilled, pickled & fresh vegetables
- Edamame hummus, muhammara, tzatziki
- Mixed olives, marinated feta, tomato bruschetta
- Pita chips, flatbread, lavash cracker

#### OCEAN WISE SEAFOOD BAR
35 per person
- Marinated shrimps, poached mussels & clams,
- Crab legs, tuna crudo, oysters
- Lemon wedges, horseradish cocktail sauce

#### FRITTERIE
25 per person
- Waffle fries, cheese curds, poutine gravy, beef chili
- Wagyu beef corn dogs
- Ketchup, roasted garlic aioli, honey mustard

**ENHANCEMENT**
Caramelized onions & peppers | 8
Shaved montreal smoked meat | 10
Duck confit | 12
Alberta braised short rib | 16

#### MASHED POTATO BAR
30 per person
- Buttermilk mashed potatoes
- Pomme aligot
- Braised beef shortrib bourguignon, pearl onion, mushroom, red wine
- Chicken à la king, green peas, heirloom carrot, veloute
- Seafood newburg, lobster, scallop, shrimps, creamy fumet
- Squash ratatouille
- Crispy shallot, fried garlic, chive crème fraiche, scallion, thick-cut lardon

#### LITTLE ITALY
32 per person
- Classic lasagna, ricotta, mozzarella, san marzano tomato sauce
- Gluten-free gnocchi, blistered tomatoes, baby spinach, oyster mushrooms, pesto

**Flatbreads** (choose 2)
- San marzano tomato sauce, buffalo mozzarella, basil
- Wild mushrooms, truffle, prosciutto, arugula, pecorino
- Spicy chicken, mozzarella, roasted peppers, chimichurri

#### SLIDERS
25 per person
- Alberta beef patty, crispy chicken, veggie burger
- Bacon jam, house ketchup, beer mustard, garlic aioli
- Cheddar cheese, swiss cheese
- Slider buns

#### TACO BAR
22 per person
- Pork carnitas, carne asada, crispy cod, jackfruit al pastor
- Warm mini flour tortillas
- Roasted tomato salsa, guacamole, lime crema, queso fresco, hot sauces
- Shredded iceberg, cabbage slaw, pickled onion

#### TAPAS Y PAELLA
34 per person
- Pipirrana salad, marinated olives, jamon, melons, ricotta
- Paella: shrimps, mussels, clams, lobster, chorizo, peas, garlic, peppers, tomatoes, saffron rice
- Cod casserole, salsa roja, charred shishito pepper, grilled focaccia

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## OUI CHEF!!! ACTION STATIONS

Chef attendant action station, price per person unless specified, includes 1 chef for up to 2 hours, additional hours at $100/hour. All action stations must be ordered for a minimum of 75% of the attendance. Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

<table>
<thead>
<tr>
<th>PASTA</th>
<th>TUNA POKE</th>
</tr>
</thead>
<tbody>
<tr>
<td>32 per person (choose up to 2 items) includes garlic bread</td>
<td>29 per person</td>
</tr>
</tbody>
</table>
| **Cavatappi**<br>Rich bolognese sauce, parmesan | • Tuna sesame dressing  
• Salmon shoyu, yuzu  
• Marinated tofu maple soy, sesame  
• Seasoned rice  
• Red cabbage, cucumber, edamame, carrot, avocado, wakame  
• Sesame seed, togarashi, furikake |
| **Gemelli**<br>Butternut, kale, oyster mushroom, parsley garlic pistou | **CRUDO**  
29 per person  
• Yellowtail aguachile  
• Shrimp lime, cilantro  
• Scallop charred pineapple, coconut  
• Cucumber, red onions, avocado, pico de gallo  
• Cilantro, herb oil |
| **Rigatoni**<br>Calabrese, broccolini, roasted pepper, ricotta salata | **Gluten-free gnocchi**<br>Confit tomatoes, spinach, pine nuts, tomato water |
| **EAST COAST MUSSELS**  
25 (choose up to 2 items) includes garlic bread | **Mariniere**<br>White wine, butter, onions, garlic, parsley, lemon |
| **Tomato coulis**<br>Chorizo, garlic, parsley | **Green curry**<br>Ginger, lemongrass |
| **Coconut curry**<br>Cilantro, green onions | **Sesame seed, togarashi, furikake** |

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### SWEET ENDINGS

#### PIES & TARTS

22 per person

- Seasonal berry
- Chocolate ganache
- Lemon brûlée
- Pumpkin

#### CUPCAKES

85 per dozen (Choose up to 3 items)

- Chocolate
- Red velvet
- Carrot
- Lemon
- Vanilla raspberry

#### PAVLOVA

24 per person

- Vanilla and strawberry meringues
- Lemon curd, raspberry compote, chocolate sauce, caramel sauce, vanilla custard
- Sprinkles, chocolate shavings, vanilla, dried berries

#### SWEET CANAPÉS

82 per dozen (Choice of 2 if less than 25 guests, can be stationed or tray served)

- Salted caramel chocolate bites
- Pistachio and cherry financier
- Saskatoon and blueberry tarts
- Lemon meringue tarts

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THREE COURSE PLATED DINNER

All of our plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & lot 35 teas. For four course menu – add $15 per person for 1 additional course plus applicable surcharges noted below.

Please check with your catering manager in advance on ‘pre-selected choice menus’ – restrictions may apply depending on the size of group.

Pre-selected appetizer/main/dessert choice is an additional $5 per person, per course charge and selections are due 5 days in advance of your event.

Choice of menu at time of service – please discuss in advance with your catering manager as restrictions may apply depending on the size of group and additional pricing would apply as follows: $10/person/course for appetizer or dessert and $25/person for main entree.

<table>
<thead>
<tr>
<th>SOUP</th>
<th>APPETIZER</th>
</tr>
</thead>
</table>
| • Cauliflower  
  Crushed hazelnuts, parmesan crisp, chive oil | • Roasted beets | +4  
  Pickled shimiji, goat yogurt, mustard seed, cold pressed canola, frisée |
| • Maple roasted carrot & quebec brie emulsion  
  Carrot chips, top pistou | • Duck salad | +6  
  Baby gem lettuce, confit, magret lardon, toasted pine nut, saskatoon berry vinaigrette |
| • Roasted san marzcano  
  Chive mascarpone, basil, sour dough croutons | • Cured salmon | +7  
  Ashes, toasted nori, confit leek, preserved lemon crème fraiche, roe |
| • Caramelized parsnip  
  Pear, crumbled blue cheese, parsnip chips | • Jambon melon | +8  
  Cured ham, cantaloupe, honeydew, ricotta, micro greens, honey basil vinaigrette |
| • Chipotle sweet potato  
  Coconut milk, toasted coconut shards, lime | • Poached lobster tail | +20  
  Sweet pea puree, fennel slaw, preserved lemon, shell oil, radish |

<table>
<thead>
<tr>
<th>SALAD</th>
<th>HOT APPETIZER</th>
</tr>
</thead>
</table>
| • Garden salad  
  Cherry tomatoes, cucumbers, crispy shallot, radishes, white balsamic dressing | • Caramelized onion tart | +5  
  Pine nuts, green house tomato chutney, fennel |
| • Grilled mini romaine  
  Roasted apple, brioche crumbs, alpine cheese snow, sherry maple vinaigrette | • Seared scallop | +12  
  Pork belly lardon, creamed corn, pea shoot oil |
| • Kale & radicchio  
  Roasted pears, candied pecan, blue elizabeth, house dressing | | |
| • Baby gem lettuce  
  Honey roasted oyster mushroom, spiced pine nut granola, goat cheddar, maple mustard vinaigrette | | |

Palate Cleanser
• Served in martini glass
• Served on an ice brick | +10
  (Requires 7 days notice)
• Cherry and sage
• Cranberry & prosecco
• Mint mojito

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ENTRÉES

SEARED STEELHEAD TROUT | 103
Kale, beet, bunt onion soubise

ICELANDIC COD | 107
Smoked brandade, fingerling, tomato chips, pickled pearl onion, tomato water

LIGHTLY SMOKED SALMON | 105
Cauliflower purée, garden peas, preserved lemon vinaigrette, dill

SEARED CHICKEN BREAST | 103
Crushed squash, wilted greens, chicken velouté

PAN ROASTED CHICKEN BREAST | 105
Soft polenta, seared oyster mushroom, garlic jus, charred lemon

ALBERTA BEEF TENDERLOIN | 115
Asparagus, charred heirloom carrots, beef tallow mash, okanagan cabernet jus

SEARED LAMB LOIN | 119
Root vegetable tatin, charred cipollini, farro, sherry

ALBERTA BEEF SHORT RIB | 110
Crushed sweet potato, crispy brussels, pickled shemiji, chimichurri

CHEESES

LE CENDRILLON
Ash goat cheese, butternut chutney

CLOTHBOUND CHEDDAR
Local honey torched, fermented blueberry, nut bridle, grilled baguette

RASSEMBLEU
Pear chutney, maple pecan, buttery brioche

MORBIER
Cherry chutney, lavash

DESSERTS

STRAWBERRY BAVAROIS CHOUX
Strawberry rhubarb coulis, dehydrated meringue, grapefruit curd

PEAR CARAMEL BROWNIE SLICE
Salted caramel pears, whipped ganache, crunchy chocolate, peta zeta

TRIPLE CHOCOLATE SLICE
Toasted hazelnut biscuit, praline cream

EXOTIC OPERA CAKE
Coconut & lime mousse, yuzu crème, green tea coconut sponge, basil

VEGAN CHOCOLATE AND ORANGE CAKE
Sour cherry compote

VEGETARIAN / VEGAN

CARAMELIZED ONION TART | 110
Pine nuts, green house tomato chutney, fennel

HAND CUT PAPPARDELLE | 112
Sautééd wild mushrooms, garden peas, squash, ricotta, herb pistou

CHICKPEA PANISSE | 114
Warm quinoa salad, acorn, charred carrot, red chimichurri

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CASTLE EXPERIENCE TASTING MENU

140 per person. Plated dinner featuring some of our signature dishes from the Castle's restaurants.

SOUP
THE VERMILLION ROOM SOUPE À L'OIGNON
Caramelized onions, sherry, baguette

APPETIZER
WALDHAUS HAUS SMOKED TROUT
Fingerling potatoes, gurkensalat, radish, frisée, mustard dressing

ENTRÉES
1888 CHOP HOUSE BRAISED BEEF CHEEKS
Roasted root vegetables, parsnip purée, dill, mustard jus

CHEESE
GRAPES OSSAU-IRATY
Poached pear, fig chutney, baguette

DESSERT
CASTELLO ITALIANA TIRAMISU
Mascarpone mousse, lady fingers, chocolate, coffee liqueur

CASTLE PRIME RIB DINNER
150 per person (plated)

MAPLE ROASTED CARROT SOUP
Crème fraîche, carrot chips

WEDGE SALAD
Cherry tomato, cucumber, pickled onions
Thick-cut lardon, black garlic dressing

ALBERTA BEEF PRIME RIB ROAST
Whipped potatoes, asparagus, yorkshire pudding, jus, horseradish, mustard

PAVLOVA
Lemon curd, strawberries

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SIX COURSE TASTING MENU
160 per person. All of our plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas.

7 SIGNATURE FOODS OF ALBERTA
Bison | Beef | Honey | Canola | Red Fife Wheat | Saskatoon Berries | Root Vegetables

Due to the seasonality of these menus, some items may be replaced/adjusted accordingly based on availability. Please confirm with your catering manager in advance.

<table>
<thead>
<tr>
<th>SPRING &amp; SUMMER</th>
<th>FALL &amp; WINTER</th>
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</thead>
<tbody>
<tr>
<td>SMOKED BISON TARTARE</td>
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</tr>
<tr>
<td>Northern divine caviar,</td>
<td>Onion mignonette, green</td>
</tr>
<tr>
<td>onion mignonette,</td>
<td>apple, watercress,</td>
</tr>
<tr>
<td>black pepper, green</td>
<td>brioche</td>
</tr>
<tr>
<td>almonds</td>
<td></td>
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<tr>
<td>BABY GEMS</td>
<td>BABY GEMS</td>
</tr>
<tr>
<td>Pine nut mylk, pistachio</td>
<td>Pine nut mylk, pistachio</td>
</tr>
<tr>
<td>dukkah, garden herbs,</td>
<td>dukkah, garden herbs,</td>
</tr>
<tr>
<td>saskatoon berry xo</td>
<td>saskatoon berry xo</td>
</tr>
<tr>
<td>MI-CUIT ARCTIC CHAR</td>
<td>MI-CUIT ARCTIC CHAR</td>
</tr>
<tr>
<td>Cold pressed canola oil,</td>
<td>Cold pressed canola oil,</td>
</tr>
<tr>
<td>soubise, dandelion</td>
<td>white sunchoke,</td>
</tr>
<tr>
<td>capers, spruce tips</td>
<td>caviar beurre blanc</td>
</tr>
<tr>
<td>BRANDT LAKE ALBERTA WAGYU BEEF</td>
<td>BRANDT LAKE ALBERTA WAGYU BEEF</td>
</tr>
<tr>
<td>Morel mushrooms, young</td>
<td>Chestnut mole, red kuri</td>
</tr>
<tr>
<td>garlic, white sunchoke,</td>
<td>squash, chanterelle</td>
</tr>
<tr>
<td>spring peas</td>
<td>mushroom, currants</td>
</tr>
<tr>
<td>CRÈME FRAÎCHE SORBET</td>
<td>CRÈME FRAÎCHE SORBET</td>
</tr>
<tr>
<td>Raw beet</td>
<td>Raw beet</td>
</tr>
<tr>
<td>HONEY &amp; RHUBARB</td>
<td>HONEY &amp; PEAR</td>
</tr>
<tr>
<td>Lemon verbena panna cotta, red fife crumble, pistachio</td>
<td>Vanilla panna cotta, red fife crumble, pistachio</td>
</tr>
</tbody>
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DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours.

ALBERTA FEAST
175 per person

Taber corn chowder
Local potato, chives

Baby gem lettuce
Cucumber, pickled onion, granola saskatoon berry vinaigrette

Buckwheat couscous
Poached orchard fruit, parsley, citrus, cold press canola

Smoked beets salad
Local blue cheese, candied walnut, haskap agrodolce

Smoked & cured meats
Pickles, mustards

Artisan cheeses
Chutney, local honey

Fresh & pickled vegetables, flatbread, pita chips
Goat cheese and ricotta dip, grilled apricot, honey, peas, dill, red bean hummus, shoots

Slow roasted bison striploin chef attendant
Horseradish, mustard, mountain berry demi-glace, house baked buns

Spiced roasted whole chicken
Garlic lemon butter

Lightly smoked cedar-planked steelhead trout
Juniper sage glaze

Braised beef short rib
Sauteed oyster mushroom

Alberta grain pilaf
Charred corn, currant, herbs

Glazed carrot & smashed turnip
Garden herb

Alpine cheese mashed potatoes

Springs chocolate verrines

Carrot cake

Alberta honey cake

Saskatoon berry & red fife crumble

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DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours. All of our dinner buffets include artisan rolls and butter and coffee, decaffeinated coffee and LOT 35 teas. For groups of less than 50, a $7 per person surcharge will apply.

BRASSERIE
115 per person

Caramelized onion & bone marrow broth
Gruyere croutons

Salade verte
Marinated tomato, goat feta, pickled onions, toasted almonds, candied walnuts, dried cranberry, crouton, red wine vinaigrette, maison dressing

Charred broccolini salad
Pecorino, preserved lemon, tonnato sauce

Puy lentil salad
Maple candied squash, charred pepper, sherry gastrique

Local meats & charcuterie
Chutney, mustard, breads

White wine poached east coast mussels
Garlic, lemon, parsley

Icelandic cod en papillote
Olives, blistered tomato, salsa verde

Braised beef short ribs
Smashed sweet potatoes, oyster mushroom, cipollini

Herb roasted chicken supreme
Garlic cream, chimichurri

Duck fat fingerling potatoes
Chive crème fraiche

Braised carrot, charred brussels sprout
Crispy shallot

Profiterole

Macaron

Hazelnut financier

Crème brûlée

CHINOOK
120 per person

Maple roasted parsnip soup
Mini potato chips

Swiss leaf lettuce & spinach salad
Grilled peaches, blackberry, candied pecan, feta, maple sherry

Roasted oyster mushroom
Sweet pickled onions, charred pimento, crispy kale, labneh

Marinated heirloom tomatoes
Burrata, olive oil, balsamic

Smoked steelhead trout
Fennel slaw, chive crème fraiche, arugula

Grilled sourdough, baguette crostini

Alberta beef striploin
Black garlic jus, chimichurri

Warm duck confit fingerling salad
Pickled shimiji mushroom, mustard seed, saskatoon berry jus

Cider braised pork shoulder
Wilted kale, apple, mustard vinaigrette

Farro & quinoa pilaf
Pearl onion, brussel sprout, heirloom carrot

Roasted acorn squash, glazed turnip
Chive butter

Lemon meringue tart

Pear caramel slice

Classic opera

Saskatoon berry bread & butter pudding

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DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours. All of our dinner buffets include artisan rolls and butter and coffee, decaffeinated coffee and LOT 35 teas. For groups of less than 50, a $7 per person surcharge will apply.

SPICE MARKET
120 per person

Chickpea salad
Cherry tomato, red onion, cilantro, cucumber chaat dressing

Chef's garden salad
Mixed greens, shaved radish and carrot, toasted cashews, crisp shallots, ginger tamarind vinaigrette

Grilled tandoor chicken
Spiced tomato sauce, garam masala, garlic, ginger

Beef short rib vindaloo
Caramelized garlic and onions, chilies

Braised lentils
Kidney beans, onions, garlic, garam masala, tomato

Potatoes & cauliflower
Masala, turmeric, tomato, coriander

Greens and paneer
Spinach, kale, ginger, chile, coriander

Basmati rice
Green peas, cumin, cardamom, cilantro and drawn butter

Naan and papadum

Assorted pickles, cucumber raita, mint chutney

Dark chocolate tart

Pistachio semolina cake

Honey milk pudding
Preserved raspberry and almond

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CARVING STATIONS

Following prices include one chef attendant for 2 house, additional chefs are $100 per hour, per chef attendant. Attended stations must be ordered in conjunction with a dinner buffet and are not to be substituted for dinner. Carving stations serves a minimum of 30 guests.

SALMON WELLINGTON
24 per person
Grilled asparagus, kale slaw, charred lemon, sorrel cream sauce

ALBACORE TUNA
26 per person
Sticky rice, carrot slaw, wakame, edamame, citrus ponzu

WHOLE ROASTED CHICKEN
26 per person
Greek salad, fried potato wedges, garlic sauce, warm flatbread

ALBERTA PORCETTA
30 per person
Chimichurri, pickled vegetables, grilled focaccia

CHARRED BISON STRIPLOIN
35 per person
Tomato avocado salad, salsa verde, queso fresco, corn tortilla, hot sauce bar

ALBERTA BEEF PRIME RIB
35 per person
Yorkshire pudding, mashed potatoes, thyme jus, horseradish, mustard

BEEF TENDERLOIN SOUS VIDE
38 per person
Pomme frite, brioche slider bun, béarnaise

HERB CRUSTED RACK OF LAMB
42 per person
Charred broccoli, creamy polenta, sauce vierge

SIGNATURE BUTCHER BLOCK

Following prices include one chef attendant for 2 hours, additional chefs are $100 per hour, per chef attendant. Chef attended stations are to be ordered in conjunction with a dinner buffet or a reception. Signature carving station serves a minimum of 180 guests.

35 DAY AGED ALBERTA HIP OF BEEF
22 per person
Pomme au gratin, horseradish, mustard, jus, bread rolls

SMOKEHOUSE WHOLE PIG
16 per person
Stanley smokehouse bbq sauce, rice & beans, coleslaw, slider buns

WHOLE PIG PORCHETTA
18 per person
House sausage, apple, citrus zest, chimichurri, grilled sourdough, yellow mustard
SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.
A minimum of 100 guests is required. Additional fees for smaller groups.

A UNIQUE TASTE OF CANADA
225 per person
Experience an unrivalled evening surrounded by unique décor bringing together these diverse regions of Canada

Maritimes
- Seafood chowder
- New brunswick potato salad
- Cornichon, shallot, mustard emulsion
- Lamb & beef donair
- Pickles, sweet sauce, warm pita
- East coast mussels
- Wine, butter, garlic, parsley, grilled focaccia
- Maritimes blueberry apple crumble

Décor: miniature lighthouse, lobster traps, nets & seashells

Québec & Ontario
- Split pea & ham soup
- Seasonal greens
- Berries, niagara peninsula vinaigrette
- Assorted cheeses & charcuterie
- Chutneys, grapes, mustard, pickles, bakery bread
- Cast iron tourtère
- Buttery crust, orchard fruit chow chow
- Duck poutine
- Confit, curd, foie gras sauce
- Pudding chômeur

Décor: cascading fountain, wrought iron fencing, urns & topiaries

Manitoba, Saskatchewan & Alberta
- Quinoa & wild rice salad
- High bush cranberries, roast sweet potato
- Green pea salad
- Radish, mint vinaigrette
- Smokehouse brisket
- Rye bbq sauce
- Rotisserie chicken
- Honey lemon jus
- Peaches & cream corn bread
- Roasted potatoes
- Butter & chives
- Saskatoon berry pie

Décor: hay bales, wagon wheel, saddle & antique farm equipment

British Columbia & Territories
- Kale & radicchio salad
- Okanagan pear, almonds, late harvest vinaigrette
- Poached shrimp salad
- Lemon zest, fennel, tarragon
- West coast cod casserole
- Braised fennel, charred onions
- Seasonal heirloom vegetables
- Nanaimo bar

Décor: ice carved inuksuk, snowshoes, rundle rock, faux snow drifts, “diamonds” & “gold”

Experience an unrivaled evening surrounded by unique decor bringing together these diverse regions of Canada, including 10 centrepieces of wrought iron animals on greenery & berries with candles.

Speak to your conference services manager for additional decor enhancements.

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SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.
A minimum of 100 guests is required. Additional fees for smaller groups.
Includes 2 chef attendant for up to 2 hours.

ANTLER TO TAIL
200 per person

Charcuterie
- Boar pâté, wild mushroom pâté, bison bresaola, house smoked duck breast
- Bakery bread, lavash, stone fruit chutney, house mustard

Salads
- Farro salad, peas, salami, parsley, haskap berry vinaigrette
- Roasted cauliflower salad, heirloom carrot, currants, seeds, honey thyme vinaigrette
- Grilled romaine, sautéed apple, alpine cheese, cornbread crumbs, maple sherry

Clear duck & sherry consommé
Root vegetable ribbon

Entrees
- Boar & foie gras tourtière
- Orchard fruit chow chow
- House smoked game sausage
- Braised red cabbage
- Braised venison stew
- Mushrooms, pearl onions, rosemary, juniper
- Chef carved bison striploin (chef attendant)
- Chimichurri, mustards, horseradish
- Juniper smoked elk tartare (chef attendant)
- Cured egg yolk, house kettle chips
- Beef tallow mashed potatoes
- Charred brassica
- Crispy shallot, hazelnut romesco

Desserts
- Seasonal fruit crumble
- Warm sour cherry chocolate cake
- Saskatoon berry & pear frangipane tart
- Carrot cake
**SIGNATURE BUFFET**

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.  
A minimum of 100 guests is required. Additional fees for smaller groups. 
Includes 1 chef attendant for up to 2 hours.

<table>
<thead>
<tr>
<th>A NIGHT AT THE CASTLE</th>
<th>180 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Passed canapés</strong></td>
<td></td>
</tr>
<tr>
<td>Burrata</td>
<td></td>
</tr>
<tr>
<td>Cured tomatoes, garlic crostini</td>
<td></td>
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<tr>
<td>Maple candied steelhead</td>
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<tr>
<td>Puffed amaranth</td>
<td></td>
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<tr>
<td>Gougère</td>
<td></td>
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<tr>
<td>Foie gras mousse, honey, truffle</td>
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</tbody>
</table>

| **Grapes charcuterie | bar | cellar** |                |
|----------------------|------|----------|
| Spanish and basque cheeses |       |
| Chutney, preserves  |      |
| Jambon serrano       |      |
| Melons, figs, fromage blanc, herb, olives, medjools dates, pickled vegetables | |

<table>
<thead>
<tr>
<th><strong>Waldhaus</strong></th>
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</thead>
<tbody>
<tr>
<td>Alpine cheese fondue</td>
<td></td>
</tr>
<tr>
<td>Bratwurst, cured sausages, Roasted potatoes, broccoli, asparagus, carrot</td>
<td></td>
</tr>
<tr>
<td>Diced baguette &amp; pretzel</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>1888 Chop house (chef attendant)</strong></th>
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</thead>
<tbody>
<tr>
<td>Signature beef tartare</td>
<td></td>
</tr>
<tr>
<td>Egg yolk, crispy potato skins</td>
<td></td>
</tr>
<tr>
<td>35-Day aged bone in prime rib</td>
<td></td>
</tr>
<tr>
<td>Bone marrow butter, horseradish, mustard, jus</td>
<td></td>
</tr>
<tr>
<td>Roasted fingerling potatoes</td>
<td></td>
</tr>
<tr>
<td>Montréal steak spice</td>
<td></td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td></td>
</tr>
<tr>
<td>Crisp shallots, cranberry</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Castello Italiana (chef attendant)</strong></th>
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</thead>
<tbody>
<tr>
<td>Caprese salad</td>
<td></td>
</tr>
<tr>
<td>Marinated tomato, burrata, olive oil, aged balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>Tagliatelle</td>
<td></td>
</tr>
<tr>
<td>Forest mushrooms, ricotta, tomatoes, parmesan</td>
<td></td>
</tr>
<tr>
<td>Black truffle &amp; parmesan grissini sticks</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>The Vermillion Room</strong></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Tarte au chocolat &amp; caramel</td>
<td></td>
</tr>
<tr>
<td>Profiteroles</td>
<td></td>
</tr>
<tr>
<td>Lemon meringue tarts</td>
<td></td>
</tr>
<tr>
<td>Macaron</td>
<td></td>
</tr>
<tr>
<td>Crème brûlée</td>
<td></td>
</tr>
</tbody>
</table>

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## SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.
A minimum of 100 guests is required. Additional fees for smaller groups.

### INDIAN BUFFET
140 per person

<table>
<thead>
<tr>
<th><strong>Soup</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Tamatar Shorba</td>
<td>Lentil &amp; tomato soup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Salads</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Kachumber salad</td>
<td>Cucumber, tomato, cilantro</td>
</tr>
<tr>
<td>Masala lentil salad</td>
<td>Cumin roasted carrots</td>
</tr>
<tr>
<td>Sprouted mung bean salad</td>
<td>Capsicum, spring onion, cashew</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Entrees</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Murg tikka makhan</td>
<td>Smoked chicken in a silky smooth tomato sauce perfumed with fenugreek</td>
</tr>
<tr>
<td>Khade masala ka gosht</td>
<td>Lamb curry, onions, tomato</td>
</tr>
<tr>
<td>Kadhai paneer</td>
<td>Bell peppers in a tomato sauce With cracked coriander and peppers</td>
</tr>
<tr>
<td>Sabz kalonji</td>
<td>Stir fried vegetables flavored with onion seeds</td>
</tr>
<tr>
<td>Aloo gobhi matar</td>
<td>Potato, cauliflower and green peas tossed in indian spices</td>
</tr>
<tr>
<td>Jeera pulao</td>
<td>Cumin infused steamed fragrant basmati rice</td>
</tr>
<tr>
<td>Naan, raita, chutneys, pickles, chilies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Desserts</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Rasmalai</td>
<td></td>
</tr>
<tr>
<td>Gulab jamun</td>
<td></td>
</tr>
<tr>
<td>Carrot halwa</td>
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</tbody>
</table>

**Appetizers enhancement by the dozen**

<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Subz samosa</td>
<td>70</td>
</tr>
<tr>
<td>Deep fried pastry parcels filled with spiced vegetable</td>
<td></td>
</tr>
<tr>
<td>Achari paneer tikka</td>
<td>76</td>
</tr>
<tr>
<td>Cottage cheese with peppers and onions perfumed with pickled spices</td>
<td></td>
</tr>
<tr>
<td>Fish pakora</td>
<td>80</td>
</tr>
<tr>
<td>Batter fried cod, bell peppers, ascended with cumin seeds and dry mango powder</td>
<td></td>
</tr>
<tr>
<td>Tandoori lamb chops</td>
<td>92</td>
</tr>
<tr>
<td>Lamb chops in a spicy chili and yogurt marinade</td>
<td></td>
</tr>
</tbody>
</table>
**SIGNATURE DINNER**

**MEDIEVAL FEAST AT THE CASTLE**

195 per person

Step back in time to 16th century England & enjoy an evening of merriment. Under the guidance of the King’s Lord Chamberlain and the bagpiper, the tone is set for a truly memorable evening. Loyal footmen deliver one king’s crown loaf to each table; the loaf is portioned into pieces & the lucky soul who receives the piece containing “the jewel” (dried fruit) will be crowned the head of the table.

Menu prices includes both Lord Chamberlain & bagpiper plus a maximum of 8 head table costumes. Menu prices also include Fairmont Banff Springs costumed service staff.

(Menu served family style)

- A minimum of 60 guests
- A maximum of 200 guests

- King’s crown loaf (dried fruit token)
- Bc apples and grapes
- Green salad, shaved cabbage, apple, garlic dressing
- Farmhouse cheese board and bakery breads
- Lamb scotch broth with barley and swede

**Enhance the feast | 25**

- Chef’s parade whole spit roasted Alberta young pig (minimum 100 guest)
- Roasted chicken drumstick with garlic, lemon and parsley
- Grilled mint scented lamb rack
- Slow & low maple spice glazed beef ribs
- Alberta potatoes, chive butter
- Honey & rosemary roasted root vegetables
- Dundee cake, apple wellington

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BEVERAGE SERVICE

A minimum sale of $400 per bar, per hour are required or a labour charge of $120 per bar will be applied.

HOST BAR
For groups when the host is paying for all beverage consumption. Host bar pricing does not include GST or the 20% surcharge.

CASH BAR
Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Cash bar prices do include GST and the 20% surcharge.

DRY BAR
For when guests are hosting a reception in their suite and is arranged with our In-Room Dining department. A charge of $7 per person includes appropriate glassware, cocktail napkins, ice & garnishes. If a bartender is required for a function, a labour charge of $120 will apply.

NOTE: Any reception on a hotel guest floor in a guestroom must end by 11:00 pm.

ALCOHOL SERVICE POLICY
It is the policy of Fairmont Banff Springs to serve alcoholic beverages in a responsible and professional manner at all times.

Fairmont Banff Springs will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of alcoholic beverage service at Fairmont Banff Springs are 9:00 am to midnight, for event functions.

SOMMELIER CONSULTING SERVICE
If you would like to speak to the hotel sommelier about pairing wines with your menu selections, or additional selections available from our extensive cellars, please speak to your Conference Services Manager.

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### BEVERAGE SERVICE

A minimum sale of $400 per bar, per hour are required or a labour charge of $120 per bar will be applied. Please speak to your CSM if you would like to add the sparkling wine to your bar.

<table>
<thead>
<tr>
<th>HOUSE BRANDS 1 oz</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finlandia Vodka</td>
<td>11</td>
<td>13</td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi White Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canadian Club Rye</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Famous Grouse Scotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Homitos Plata</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jim Beam Rye</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martini Rosso Vermouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chandon Blanc de Noirs (750ml)</td>
<td>85</td>
<td>112</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DELUXE BRANDS 1 oz</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito’s Vodka</td>
<td>12</td>
<td>14</td>
</tr>
<tr>
<td>Plymouth Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi White Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi 8 Year Rum</td>
<td></td>
<td></td>
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<tr>
<td>Lot 40 Rye</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chivas Regal Scotch 12 yr</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Casamigos Blanco Tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maker’s Mark Bourbon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martini Rosso Vermouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gardet Brut (750ml)</td>
<td>159</td>
<td>196</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LUXURY BRANDS 1 oz</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belvedere Vodka</td>
<td>13</td>
<td>15</td>
</tr>
<tr>
<td>The Botanist Gin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi White Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi 8 Year Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Casamigos Reposado Tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Woodford Reserve Bourbon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Macallan Double Cask 12 years</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martini Rosso Vermouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bollinger Special Cuvée (750ml)</td>
<td>188</td>
<td>225</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEER (355ml)</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer, Cider</td>
<td>9</td>
<td>11</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td>Non-alcoholic</td>
<td>9</td>
<td>11</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSE WINE (5 oz)</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>International Cellar Selection</td>
<td>13</td>
<td>15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LIQUEURS (1 oz)</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kahlúa</td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td>Bailey’s Irish Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hennessy VS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grand Marnier</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Campari</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Amaro Montenegro</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aperol</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cointreau</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disaronno</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jagermeister</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martini Dry Sec</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Martini Rosso</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sambuca</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOFT DRINKS, JUICES</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks and Juices</td>
<td>6</td>
<td>7</td>
</tr>
<tr>
<td>Sparkling Mineral Water - (350ml)</td>
<td>6</td>
<td>7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PUNCHES</th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>All punches serve 25 guests per order (available to order on a host basis only)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Alcoholic Fruit Punch</td>
<td>70</td>
<td></td>
</tr>
<tr>
<td>Liquor Punch</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>Sparkling Punch</td>
<td>160</td>
<td></td>
</tr>
<tr>
<td>House made Glühwein</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>Rum and Eggnog (Seasonal)</td>
<td></td>
<td>150</td>
</tr>
<tr>
<td>Non-Alcoholic Eggnog (Seasonal)</td>
<td></td>
<td>85</td>
</tr>
</tbody>
</table>

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SIGNATURE COCKTAILS

A minimum sale of $400 per bar, per hour are required or a labour charge of $120 per bar will be applied.

<table>
<thead>
<tr>
<th></th>
<th>Host bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Fashioned 2.25oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Makers Mark</td>
<td>21</td>
<td>24</td>
</tr>
<tr>
<td>Giffard Caramel Cognac</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Dash Angostura Bitters</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garnish: Dehydrated Orange disk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manhattan 3oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bulleit Rye</td>
<td>22</td>
<td>25</td>
</tr>
<tr>
<td>Antica Formula</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Amaro Nonino</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Bsp Campari</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Dash Angostura</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garnish: 2 Morello Cherries on a skewer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kentucky Gold</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bulleit Bourbon</td>
<td>22</td>
<td>25</td>
</tr>
<tr>
<td>Honey-Ginger Syrup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Lemon Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pineapple-Cucumber Margarita</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Don Julio Blanco</td>
<td>23</td>
<td>26</td>
</tr>
<tr>
<td>Acid-Adjusted Pineapple Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber Syrup</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Ristretto Negroni 3oz                         |          |          |
| Host bar | Cash bar |
| Gin, Campari                                    | 22       | 25       |
| Aperol                                           |          |          |
| Sweet Vermouth Infused                          |          |          |
| w/Coffee Beans                                  |          |          |
| Garnish: Lemon zest                            |          |          |
| Wildflower 2.5oz                               |          |          |
| Host bar | Cash bar |
| Banff Springs Signature drink                   | 23       | 26       |
| Rundle Gin                                      |          |          |
| Lillet Blanc                                    |          |          |
| St. Germain                                     |          |          |
| 3 Dash Plum Bitters                             |          |          |
| Garnish: Lemon Zest on Rim                      |          |          |
| Rum n’ Raspberry                               |          |          |
| Host bar | Cash bar |
| Bacardi White Rum                               | 20       | 23       |
| Chambord                                        |          |          |
| Wild Raspberry Shrub                            |          |          |
| Fresh Lime Juice                                |          |          |
| Soda                                            |          |          |

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## WINE LIST

A minimum sale of $400 per bar, per hour are required or a labour charge of $120 per bar will be applied. Vintage may vary. Pricing is per bottle.

### WHITE WINES

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canadian Cellar Selection</td>
<td></td>
<td>64</td>
</tr>
<tr>
<td>International Cellar Selection</td>
<td></td>
<td>59</td>
</tr>
</tbody>
</table>

### SPARKLING

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canella Prosecco DOC, Italy</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Chandon Blanc de Noirs, USA</td>
<td></td>
<td>85</td>
</tr>
<tr>
<td>Mission Hill Sparkling Brut, Canada</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>Canella Lido Prosecco Rose</td>
<td></td>
<td>72</td>
</tr>
</tbody>
</table>

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delamotte Brut, France</td>
<td></td>
<td>188</td>
</tr>
<tr>
<td>Dom Pérignon Brut 2009, France</td>
<td></td>
<td>485</td>
</tr>
<tr>
<td>Gardet Brut, France</td>
<td></td>
<td>159</td>
</tr>
<tr>
<td>Bollinger Special Cuvee, France</td>
<td></td>
<td>188</td>
</tr>
</tbody>
</table>

### PINOT GRIS/GRIGIO/BLANC

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CedarCreek Estate, Canada</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Coltorenzio Lumo, Italy</td>
<td></td>
<td>77</td>
</tr>
<tr>
<td>Gustave Lorentz Organic Pinot Blanc, France</td>
<td></td>
<td>96</td>
</tr>
<tr>
<td>Kettle Valley Blush, Canada</td>
<td></td>
<td>90</td>
</tr>
</tbody>
</table>

### CHARDONNAY

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>J. Drouhin Macôn Villages, France</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Louis Jadot Chablis, France</td>
<td></td>
<td>108</td>
</tr>
<tr>
<td>Meyer Family, Canada</td>
<td></td>
<td>79</td>
</tr>
<tr>
<td>Rombauer Carneros, USA</td>
<td></td>
<td>144</td>
</tr>
<tr>
<td>Sonoma Cutrer, USA</td>
<td></td>
<td>95</td>
</tr>
<tr>
<td>Wente Morning Fog, USA</td>
<td></td>
<td>72</td>
</tr>
<tr>
<td>Barrel Burner, USA</td>
<td></td>
<td>76</td>
</tr>
</tbody>
</table>

### UNIQUE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meyer Family, Gewürztraminer, Canada</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Honoro Vera Blanco, Spain</td>
<td></td>
<td>63</td>
</tr>
<tr>
<td>Paul Mas, Viognier, France</td>
<td></td>
<td>63</td>
</tr>
</tbody>
</table>

### ROSE WINES

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honoro Vera Rose, Spain</td>
<td></td>
<td>63</td>
</tr>
<tr>
<td>Mission Hill Estate Series, Canada</td>
<td></td>
<td>68</td>
</tr>
<tr>
<td>Peyrassol Les Commandeurs, France</td>
<td></td>
<td>81</td>
</tr>
</tbody>
</table>

### ICE WINE (200ml)

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inniskillin Vidal, Canada</td>
<td></td>
<td>82</td>
</tr>
<tr>
<td>Inniskillin Riesling, Canada</td>
<td></td>
<td>82</td>
</tr>
</tbody>
</table>

### KOSHER

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Galil Mountain Viognier</td>
<td></td>
<td>58</td>
</tr>
</tbody>
</table>

### NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loxton Sparkling, Australia</td>
<td></td>
<td>29</td>
</tr>
<tr>
<td>Ariel Chardonnay, USA</td>
<td></td>
<td>45</td>
</tr>
</tbody>
</table>

---

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### WINE LIST

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Pricing is per bottle.

#### RED WINE
- **Canadian Cellar Selection**: 64
- **International Cellar Selection**: 59

#### ZINFANDEL
- **Masseria Surani Heracles Primitivo (Italy)**: 71
- **Ridge East Bench (USA)**: 85
- **Wente Beyer (USA)**: 77

#### MALBEC
- **Château Gadou Grande Lignée (France)**: 68
- **Luigi Bosca (Argentina)**: 68
- **Tinto Negro Limestone (Argentina)**: 72

#### MERITAGE BLEND
- **Culmina Hypothesis (Canada)**: 160
- **Blasted Chuch Cabernet & Merlot (Canada)**: 88
- **Montes Alpha M (Chile)**: 221
- **Osoyoos Larose Le Grand Vin (Canada)**: 143

#### CABERNET SAUVIGNON
- **Beaulieu Vineyards (USA)**: 113
- **Fox Glove (USA)**: 86
- **Joseph Phelps (USA)**: 220
- **Kettle Valley Barber Vineyard (Canada)**: 131
- **Merryvale Starmont Hillside (USA)**: 139
- **Stag’s Leap (USA)**: 159
- **Barrel Burner (USA)**: 76

#### MERLOT
- **Blasted Church (Canada)**: 92
- **Duckhorn Decoy (USA)**: 116
- **Zenato Sansonina (Italy)**: 132

#### SHIRAZ & SYRAH BLENDS
- **Barossa Valley Estate (Australia)**: 63
- **Château La Nerthe (France)**: 210
- **Eberle (USA)**: 116
- **Blasted Church (Canada)**: 84
- **Paladin (Italy)**: 76

#### PINOT NOIR
- **Foxen (USA)**: 128
- **Joie Farm PTG (Canada)**: 96
- **Joseph Drouhin, Bourgogne (France)**: 72
- **Louis Latour (France)**: 117
- **Oyster Bay (New Zealand)**: 72
- **Elizabeth Rose (USA)**: 109

#### ITALIAN
- **Caparzo Brunello di Montalcino**: 165
- **Querciabella Turpino Super Tuscan**: 175
- **Castelvecchi Chianti Classico Capotondo**: 77
- **Massolino Barolo**: 110
- **Querciabella Mongrana Super Tuscan**: 95
- **Zenato Amarone Classico**: 139

#### BORDEAUX
- **Château J. Maltus Teysier Saint-Émilion**: 140
- **Château Perron Lalande de Pomerol**: 112

#### KOSHER
- **Galil Mountain Cabernet Sauvignon**: 58

#### NON-ALCOHOLIC
- **Ariel Cabernet Sauvignon (USA)**: 45

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